

CLAIMS

I claim:

1. A stabilizing ice cream mix blend comprising dairy product solids, thermoreversible gum, natural or synthetic digestible gum, and a gum which contributes to the formation of a thermoreversible gel whereby said stabilizing ice cream mix blend, when combined prior to a freezing process with both

a) an ice cream mix formulation, and

b) subsequently with ethyl alcohol,

stabilizes the ethyl alcohol in a stable ice cream type product.

2. The stabilizing ice cream mix blend of claim 1 wherein said thermoreversible gum comprises carrageenan and said gum which contributes to the formation of a thermoreversible gel comprises xanthan gum, gellan gums, and mannan gums.

3. The stabilizing ice cream mix blend of claim 2 wherein said mannan gum is selected from the group consisting of locust bean gum, guar, konjac gum, tara gum and cassia gum.

4. The stabilizing ice cream mix blend of claim 1 wherein said natural or synthetic digestible gum comprises cellulosic resin.

5. The stabilizing ice cream mix blend of claim 1 wherein said natural or synthetic digestible gum comprises a material selected from the group consisting of liquid carbohydrates, glycerin, alkylene glycols, sorbitol, sorbitol solution, maltitol, lactitol, xylitol, corn syrup solids, and polyols.

6. A method for stabilizing an ice cream mix blend comprising adding a stabilized ice cream blend comprising:

a) dairy product solids,

b) a gum which contributes to the formation of a thermoreversible gel, and

c) natural or synthetic digestible gum

to an ice cream mix, forming a stabilizing ice cream mix comprising said stabilized ice cream blend and said ice cream mix, then adding a flavoring composition comprising ethyl alcohol to said stabilizing ice cream mix to form a pre-ice cream composition, then freezing the pre-ice cream composition.

7. The method of claim 6 wherein the ethyl alcohol is stabilized in a homogeneous frozen ice cream type mass by said stabilized ice cream blend.

8. The method of claim 6 wherein said thermoreversible gum comprises carrageenan and said gum which contributes to the formation of a thermoreversible gel comprises xanthan gum, gellan gums, and mannan gums.

9. The method of claim 6 wherein said mannan gum is selected from the group consisting of locust bean gum, konjac gum, tara gum, guar and cassia gum.

10. The method of claim 6 wherein said natural or synthetic digestible gum comprises cellulosic resin.

11. The method of claim 6 wherein said natural or synthetic digestible gum comprises a material selected from the group consisting of liquid carbohydrates, glycerin, alkylene glycols, sorbitol, sorbitol solution, maltitol, lactitol, xylitol, corn syrup solids, and polyols.

12. The method of claim 7 wherein said thermoreversible gum comprises carrageenan and said gum which contributes to the formation of a thermoreversible gel comprises xanthan gum, gellan gums, and mannan gums.

13. The method of claim 7 wherein said mannan gum is selected from the group consisting of locust bean gum, konjac gum, tara gum and cassia gum.

14. The method of claim 7 wherein said natural or synthetic digestible gum comprises cellulosic resin.

15. The method of claim 7 wherein said natural or synthetic digestible gum comprises a material selected from the group consisting of liquid carbohydrates, glycerin, alkylene glycols, sorbitol, sorbitol solution, maltitol, lactitol, xylitol, corn syrup solids, and polyols.

16. The stabilizing ice cream mix blend of claim 2 wherein said basic stabilizing ice cream mix is pasteurized.

17. The stabilizing ice cream mix blend of claim 3 wherein said basic stabilizing ice cream mix is homogenized, before or after pasteurization.

18. The stabilizing ice cream mix blend of claim 4 wherein said homogenized basic stabilizing ice cream mixture is cooled to less than 40 degrees Fahrenheit and above freezing and stored for one to several days to allow milk protein hydration.

19. The stabilizing ice cream mix blend of claim 5 wherein ethyl alcohol flavoring systems which have been chilled are admixed and blended into said stabilizing ice cream mix.

20. The stabilizing ice cream mix blend of claim 2, further including the addition of alcohol flavoring systems, which have been chilled to below 40 degrees F, to the stabilizing ice cream mix prior to the freezing process.

21. The stabilizing ice cream mix blend of claim 2, wherein the stabilizing ice cream mix comprises high solids content comprising milk solids and/or whey solids.

22. A method of forming a basic stabilizing ice cream mix in preparation for the admixture therewith of an ethyl alcohol and subsequent freezing of said basic stabilizing ice cream mix and the admixture of flavored alcohol, comprising the steps of:

(a) preparing a stabilizer blend mix comprised of:

- I dairy product solids in the form of milk solids and whey solids equal to about 5-20% of the stabilizer blend mix by weight
- ii thermoreversible gum equal to about 20-60% of the stabilizer blend mix by weight
- iii cellulose gum equal to about 20-60% of the stabilizer blend mix by weight and
- iv a gum which contributes to the formation of a thermoreversible gel equal to about 5-20% of the stabilizer blend mix by weight

b) preparing a basic stabilizing ice cream mix comprising of

- I 2-5% fat content milk which is about 35 to 55% of the basic stabilizing ice cream mix by weight

- ii 25-50% fat content cream which is about 25-45% of the basic stabilizing cream mix by weight
 - iii non fat dry milk which is about 2-6% of the basic stabilizing ice cream mix by weight
 - iv granulated sugar which is about 5-20% of the basic stabilizing ice cream mix by weight
 - v flavoring as about 0 to 5% of the basic stabilizing ice cream mix by weight
 - vi stabilizer blend mix which is about 0.05% to 2.5% of the basic stabilizing ice cream mix by weight
- c) pasteurizing the basic stabilizing ice cream mix
- d) homogenizing the pasteurized basic stabilizing ice cream mix before or after pasteurization
- e) then cooling the basic stabilizing ice cream mix to less than 40 degrees Fahrenheit and storing it for at least two hours
- f) then after storage, adding ethyl alcohol flavoring systems to said basic stabilizing ice cream mix to create a final stabilized ethyl alcohol ice cream mix
- g) then freezing the final stabilized ethyl alcohol ice cream mix.

23. A method of forming a basic stabilizing ice cream mix in preparation for the admixture therewith of an ethyl alcohol and subsequent freezing of said basic stabilizing ice cream mix and the admixture of flavored alcohol, comprising the steps of:

- (a) preparing a stabilizer blend mix comprised of:
 - I dairy product solids in the form of milk solids and whey solids equal to about 5-20% of the stabilizer blend mix by weight
 - ii thermoreversible gum equal to about 20-60% of the stabilizer blend mix by weight
 - iii cellulose gum equal to about 20-60% of the stabilizer blend mix by weight and
 - iv gum which contributes to the formation of a thermoreversible gel equal to about 5-20% of the stabilizer blend mix by weight
- b) preparing a basic stabilizing ice cream mix comprising
 - I) 3-4% fat content milk which is about 40-50% of the basic stabilizing ice

- cream mix by weight
- 5 ii) 35-45% fat content cream which is about 30-40% of the basic stabilizing cream mix by weight
- iii) non fat dry milk which is about 3-4% of the basic stabilizing ice cream mix by weight
- iv) granulated sugar which is about 12-18% of the basic stabilizing ice cream mix by weight
- v) flavoring which is about 0.05 to 3% of the basic stabilizing ice cream mix by weight
- 10 vi) stabilizer blend mix which is about 0.05% to 1.5% of the basic stabilizing ice cream mix by weight
- c) pasteurizing the basic stabilizing ice cream mix
- d) homogenizing the pasteurized basic stabilizing ice cream mix before or after pasteurization
- 15 e) then cooling the basic stabilizing ice cream mix to less than 40 degrees Fahrenheit and storing it for twelve hours to four days during which milk protein hydration occurs
- f) then after storage, adding chilled ethyl alcohol flavoring systems to said basic stabilizing ice cream mix to create a final stabilized ethyl alcohol ice cream mix, and
- 20 g) then freezing the final stabilized ethyl alcohol ice cream mix.

24. The method of claim 23 creating a frozen ethyl alcohol ice cream product containing more than $\frac{1}{2}$ of 1% alcohol by volume wherein the ethyl alcohol flavoring system is selected from the group consisting of

- 25 a) approximately equal parts green creme de menthe and white creme de cacao, producing a frozen ice cream beverage known as a grasshopper,
- b) approximately equal parts brandy and dark creme de cacao, producing a frozen ice cream beverage known as a brandy Alexander,
- c) approximately equal parts creme de noyaux and white creme de cacao, producing a frozen ice cream beverage known as a pink squirrel;
- 30 d) equal parts of Neapolitan and white creme de cacao, producing a frozen ice cream beverage known as a golden caddy;
- e) approximately two parts vodka, one part triple sec, one part grenadine and one part white

cream de cacao, producing a frozen ice cream beverage known as a velvet hammer;

f) approximately three parts vodka and one part coffee liqueur, producing a frozen ice cream beverage known as a white Russian;

5 g) approximately equal parts whiskey and coffee liqueur, producing a frozen ice cream beverage known as a whiskey and cream;

h) approximately two parts root beer schnapps and one part Neapolitan, producing a frozen ice cream beverage known as a root beer float;

I) approximately one part creme de banana and one part white cream de cacao, producing a frozen ice cream beverage known as a banshee;

10 j) approximately two parts whiskey, four parts white creme de menthe, one part vanillin, producing a frozen ice cream beverage known as a Irish mint cream;

k) approximately one part vodka, three parts peach schnapps, and eight parts peach puree, producing a frozen ice cream beverage known as a fuzzy navel;

15 l) approximately two parts coffee liqueur, one part whiskey and eight parts chocolate syrup, producing a frozen ice cream beverage known as a mud pie;

m) approximately four parts rum, four parts pineapple puree, three parts pineapple juice and one part coconut creme and one part orange juice, producing a frozen ice cream beverage known as a pina colada: and

20 n) approximately one part white creme de menthe, one part dark creme de cacao, and two parts chocolate syrup, producing a frozen ice cream beverage known as a chocolate grasshopper.

25 25. The method of claim 22 wherein said thermoreversible gum comprises carrageenan and said gum which contributes to the formation of a thermoreversible gel comprises xanthan gum, gellan gums, and mannan gums.

26. The method of claim 22 wherein said mannan gum is selected from the group consisting of locust bean gum, konjac gum, tara gum and cassia gum.

30 27. The method of claim 22 wherein said natural or synthetic digestible gum comprises cellulosic resin.

28. The method of claim 22 wherein said natural or synthetic digestible gum comprises a material selected from the group consisting of liquid carbohydrates, glycerin, alkylene glycols,

sorbitol, sorbitol solution, maltitol, lactitol, xylitol, corn syrup solids, and polyols.

29. A stable alcohol-ice cream product comprising dairy product solids, alcohol flavoring, thermoreversible gum, natural or synthetic ingestible gum, and a gum which contributes to the formation of a thermoreversible gel, whereby said product does not separate during refrigeration at 20 to 30 degrees Fahrenheit for one week.

30. The stable alcohol-ice cream of claim 29 wherein said thermoreversible gum comprises carrageenan and said gum which contributes to the formation of a thermoreversible gel comprises xanthan gum, gellan gums, and mannan gums.

31. The stable alcohol-ice cream of claim 30 wherein said mannan gum is selected from the group consisting of locust bean gum, konjac gum, guar, tara gum and cassia gum.

32. The stable alcohol-ice cream of claim 29 wherein said natural or synthetic ingestible gum comprises cellulosic resin.